

Summary of Rule Repeal: The Department of Health has proposed the repeal of the Regulation of Bakeries in Vermont and the incorporation of the rule into two other Department of Health rules. Bakeries that produce products for wholesale distribution will now fall under the revised Good Manufacturing Practices for Food Rule, which is also open for public comment at this time. Bakeries that operate retail establishments where baked goods are prepared to be consumed on site or for retail sale will now be subject to the Health Regulations for Food Service Establishments. Many retail bakeries in the state already hold a restaurant licenses and are already subject to the Health Regulations for Food Service Establishments. These changes will primarily affect wholesale bakeries, and provide clarity to home bakeries on existing home-based requirements.

Regulation of Bakeries in Vermont

CHAPTER 5, SUBCHAPTER 5: BAKERIES

751. PREMISES, EQUIPMENT, VEHICLES

~~The floors, walls and ceilings of each bakery, the equipment used in the handling or preparation of bakery products or the ingredients thereof, all vehicles transporting such products and the boxes, baskets and other receptacles in which such products are transported shall at all times be kept by the owner or operator of the bakery in a clean and sanitary condition and free from dirt and dust, flies, insects and other contaminating matter. All showcases, shelves and other places where bakery products are sold shall at all times be kept by the bakery well covered, properly ventilated, adequately protected from dirt and dust, flies, insects and other contaminating matter, and in a sweet, clean and sanitary condition. Shipping baskets and other containers for transporting bakery products shall be kept clean.~~

752. KEEPING AND HANDLING OF PRODUCTS AND INGREDIENTS

~~All bakery products and ingredients thereof shall be stored, handled, transported and kept so as to protect them from spoilage, contamination, disease and unwholesomeness. Boxes and other permanent receptacle or containers for the storing, receiving or handling of bakery products shall be so placed and constructed as to be beyond the reach of contamination from streets, alleys and sidewalks and from animals and shall be kept clean and sanitary by the bakery.~~

753. USE OF INGREDIENTS

~~There shall not be used in bakery products or in the ingredients thereof any ingredient or material, including water, which is spoiled or contaminated or which may render the product unwholesome, unfit for food or injurious to health.~~

754. FURNITURE, UTENSILS AND FLOOR

Every room used for the manufacture of flour or meal food products shall have the furniture and utensils therein so arranged that they and the floor may at all times be kept clean and in good sanitary condition.

755. CLEANLINESS AND SANITATION

~~Every bakery shall be constructed, drained, lighted, ventilated and maintained in a clean and sanitary condition, and screened against flies, shall have plumbing and drainage facilities, together with suitable wash basins, wash sinks and toilets or water closets, which shall be kept in a clean and sanitary condition. The said toilets or water closets shall be in rooms having no direct connection with any room in which bakery products or ingredients are prepared, stored, handled or displayed.~~

756. WEARING APPAREL

~~In connection with every bakery, suitable room shall be provided for the changing and hanging of the wearing apparel of the workers or employees, which shall be separate and apart from the work, storage and sales rooms, and shall be kept in a clean and sanitary condition.~~

757. SITTING OR LOUNGING ON EQUIPMENT

~~No person shall sit or lounge or be permitted to sit, lie or lounge upon any of the tables, shelves, boxes or other equipment or accessories used in connection with the production, preparation, packing, storing, display or sale of bakery products in a bakery.~~

758. ANIMALS

~~No live animal or birds shall be kept in any building or part thereof used as a bakery for such production, preparation, packing, storing display or sale of bakery products.~~

759. WASHING HANDS

~~Before beginning the work or preparing, mixing or handling of any ingredients used in the production of bakery products, every person engaged in such work shall wash the hands and arms, and after using toilets or water closets, every person therein engaged shall wash the hands and arms thoroughly and then rinse in clean water, and for this purpose the owner or operator of the bakery shall provide sufficient facilities and post notes to this effect.~~

760. PERSONNEL

~~No owner or operator of a bakery shall require or permit any person affected with any contagious, infectious or other disease or physical ailment which may render such employment detrimental to the public health, nor any person who refuses to submit to an examination, to work therein.~~

761. SMOKING

~~Employees shall be prohibited from smoking while preparing and baking food products.~~

762. CLASSIFICATION OF BAKERY LICENSES

~~Home Bakery is a home wherein is carried on as a principal occupation the production of bakery products for sale as defined in 18 VSA Section 4441, and is equipped only with a standard home kitchen range and other standard home equipment.~~

~~Small Commercial Bakery produces bakery products as defined in 18 VSA Sections 4441 in a commercial establishment, such as a store, for retail sale in the same establishment, using a single oven, a commercial doughnut machine or doughnut kettle, or in a home kitchen equipped with the above commercial equipment.~~

~~Large Commercial Bakery is a commercial bakery establishment manufacturing bakery products as defined in 18 VSA Section 4441 for retail or wholesale sales, operating standard bakery ovens, rotary ovens, pool ovens and other commercial bakery equipment, or operating delivery trucks, or shipping such bakery products interstate.~~

~~AMENDED March 31, 1976 (Added Section 5-762)~~

~~AMENDED May 8, 1978 (Changed Home Bakery Section 5-762)~~